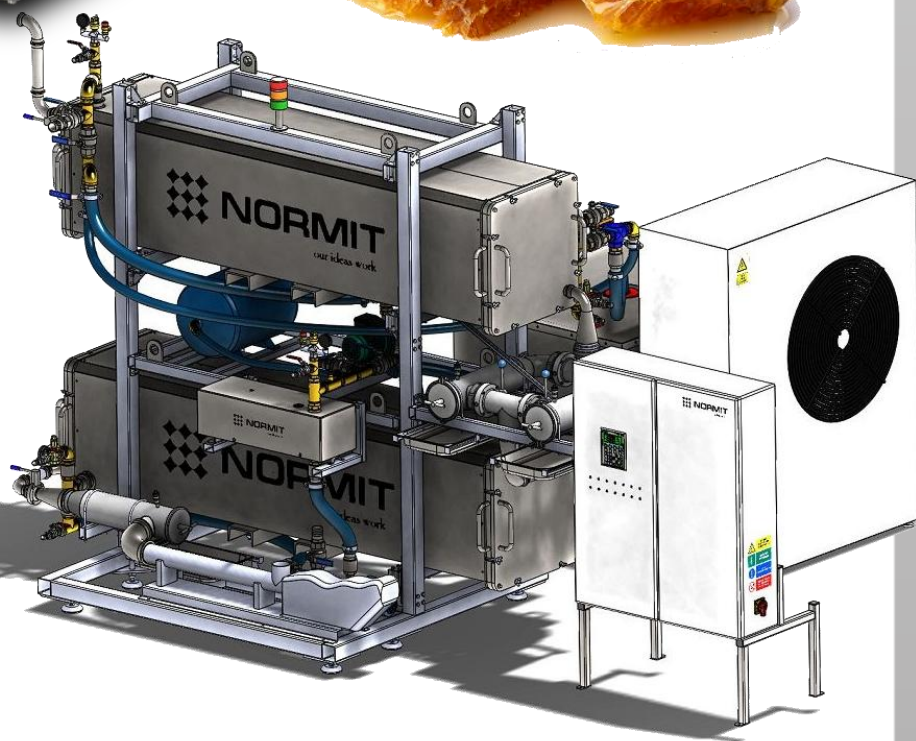


Pasteurizers

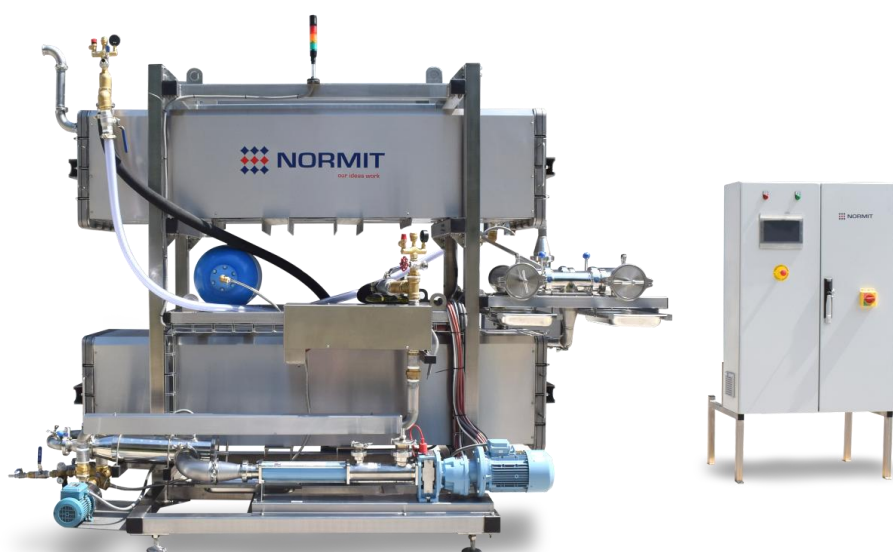


Tubular pasteurizer

Model: UTO 1000, 2000

Optional

It is possible, after agreement with the customer, to add a filtering system at the inlet and between the exchangers or to add a data logger. The customer may also request electrically hydraulic heating or the hydraulic cooling system. Three electronic control panels are supplied: Manual, semi-automatic and fully automatic version.



Main construction

The main construction of the machine are 2 specially designed tubular heat exchangers, which are connected with each other, where the first one heats and second cools. The heating can be adjusted or stopped, depending on the product up to 100 C and then cooled to the desired temperature.

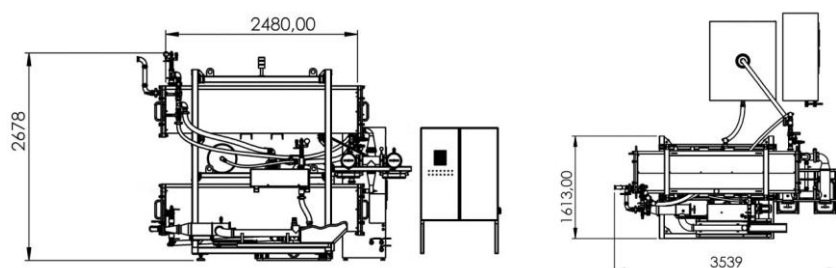


Advantages

The advantage of pasteurization is that the product is heated for only the short time required for pasteurization, and is then immediately cooled to allow temperature to prevent the product from boiling or damaging its nutrients.

Technical features:

- Production capacity can vary (1000, 2000 kg/h and other capacities)
- Heating system
- Chiller
- Pump for product supply to the plant
- Control system
- Optional: Filter or Data



Model	UTO 2000 H
Length, mm	3539
Height, mm	2678
Width, mm	1613

Flow pasteurization equipment

Model: PCHU 150, 500, 1000, 1100, 2000

The honey melting and filtration plant Normit PCHU is designed for the manufacture of high-quality natural products with good commercial properties and an attractive appearance. Experience shows that the majority of consumers prefer liquid clear honey, which is considered natural – globally, honey in the liquid state is more in demand.

Advantages

- **Versatile** – plant is suitable for processing different kinds of honey to produce a final product with a variety of commercial properties.
- Consistently **high quality of the finished product** from batch to batch.
- Uniform heat treatment; freedom from local overheating.
- Increased crystallization-free period.



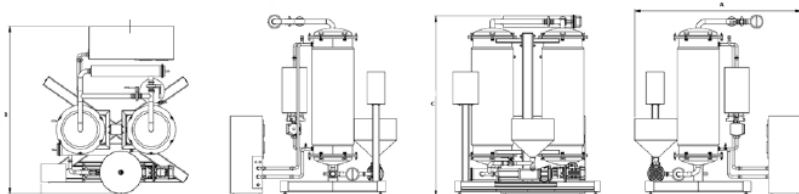
Features:

- Heat treatment for the melting of crystals
- Elimination of bacteria and yeast, which cause spoilage of honey.



This honey melting and filtration plant performs the following processes:

- melting crystallized honey,
- a heat treatment for removing bacteria and yeasts which can lead to deterioration of honey,
- filtration honey purification to remove various impurities such as pieces of honeycomb, grass, air bubbles, bee larvae, or glucose crystals, which become centers of crystallization and lead to accelerated honey crystallization.



Model: PCHU	150	500	1 000	1 100	2 000
A: length, mm	855	2 138	1 735	2 138	1 520
B: width, mm	844	1 496	1 955	1 496	2 400
C: height, mm	1 170	2 305	2 110	2 305	3 640



Batch pasteurizers

Model: NPW, PE



Designed for pasteurization of a wide range of products in different types of packaging.

The pasteurizer consists of a rectangular thermally insulated tub with integrated heating elements in the jacket, or it can be connected to an external steam source. Part of the pasteurizer is an insulated lid and optional data logger with electronic temperature or time recording.



Benefits:

- High heating power
- Simple fixation of the lid in an exposed position, uncovering of the lid with gas-filled shock absorbers
- Fast loading due to the use of a basket
- Reinforced thermal insulation of walls and lid.
- Increased safety: exact temperature control, steam relief valve.

Working principle

Product bottles are placed in a basket in a single layer. The basket jack (not part of the appliance) is stored in a pasteuriser bath that is filled with water to the required level. When the lid closes, the operator sets the desired temperature and time. After the pasteurization cycle is complete, the heating will turn off and you will hear a beep sound. In the absence of a basket, the containers may be placed directly on the bottom of the pasteurizer.

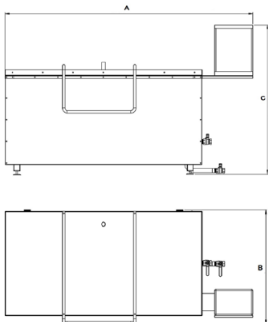


Features:

The NPW and PE series are equipped with a built-in control panel with overheating protection and are made of stainless steel AISI 304.

Height adjustable stainless steel legs allow the pasteurizer to be placed on a not quite flat surface.

Model: PE	200	300
Geom. volume, L	200	300
Length, mm	1 350	1 350
Width, mm	900	900
Height, mm	900	900



Model: NPW	450	550
Geom. volume, L	450	550
Length, mm	1 954	1 800
Width, mm	902	900
Height, mm	1 184	950

VAT pasteurizers

Model: VAR E

VAT pasteurizers / cheese VATs available in models: 50-1500 liters

Kettles intended for heating and maintaining a set temperature for a specific time (batch pasteurization) for products, such as: milk, cheeses, yoghurts and other dairy products.



Benefits:

- High efficiency, economical to operate
- Ideal for low and medium capacity batch production of a wide range of products
- Modern, convenient and compact design
- Manufactured to a high standard of quality in the EU

Working principle

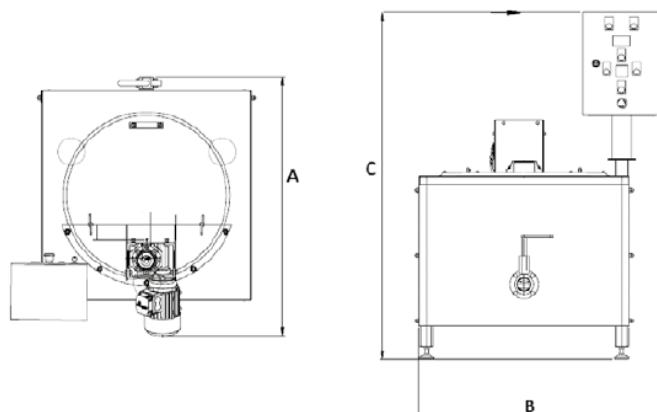
Kettles VAR E are used in the dairy industry in the production of natural hard, semi-hard, soft cheese and curd, in the processing of milk and milk products.

The product is heated by a heating circuit. The cooling circuit provides cooling of products by means of running water or cooling unit – chiller. Kettle is equipped with a temperature sensor.



Features:

It combines processes, such as **mixing, pasteurization, heating and cooling**. It is also possible to inject ice-cold water into the jacket for cooling and storing of ready product. High heating efficiency and high-precision maintenance of the set temperature.



Model:	VAR E 300
Working volume, L	300
A: length, mm	1 115
B: width, mm	1 125
C: height, mm	1 600
Weight, kg	280

Cheese VAT

Model: SP Profi

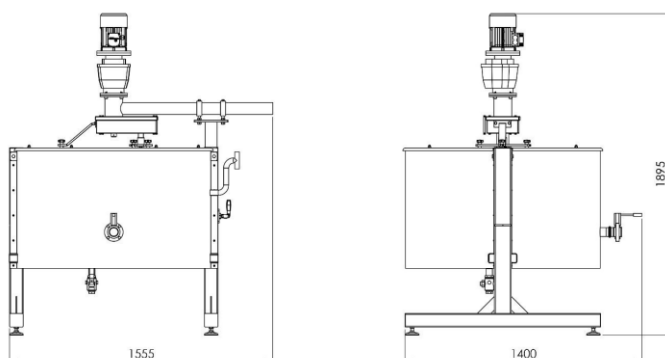
How it works

Cheese kettle Normit SP PROFI is used in the dairy industry in the production of natural hard, semi-hard, soft cheese and curd, in the processing of milk and milk products, pasteurization of milk.



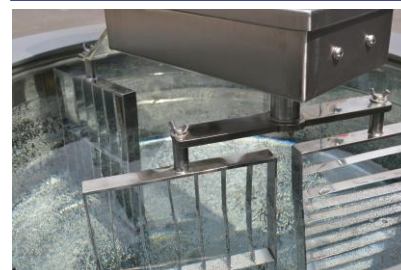
Benefits:

- It combines processes, such as mixing, pasteurization, heating and cooling. The round cheese vat is equipped with a planetary stirrer (harp). Thanks to the fast rotating blades it is easy to stir the product.



The product is heated by a heating circuit. The cooling circuit provides cooling of products by means of running water or cooling unit – chiller. Kettle is equipped with a temperature sensor.

This model is suitable for small and large facilities, agricultural industry, as well as experimental centers.



Accessories:

- Duplicator for heating / cooling
- Electric heating
- Steam generator

Model	SP 300
Working volume, L	300
Type of heating	steam/water
Max. temperature range, °C	85
Material	AISI304
A: length, mm	1900
B: width, mm	1350
C: height, mm	2000
Weight, kg	290

Electric bath pasteurizer

Model: BP 100, 200, 400

Pasteurizing dipping tub is suitable for the preserved heat treatment of packaged fruit preserves (jams, fillings) or fermented preparations (vinegar, beer) and pickles.

The packaging must be heat resistant as glass or heat-resistant plastic bags.



Working principle

Product bottles are placed in a basket in a single layer. The basket jack is stored in a pasteurizer bath that is filled with water to the required level. Designed for pasteurization of a wide range of products in different types of packaging.



Main components of the equipment:

- Heater
- Thermometer probe
- Water level switch

The heat treatment technology is heating and keeping the exact temperature values and the retention time are determined by the treated product.

The pasteurization temperature and the retention time are selected by the user according to its own technology for the particular product.

Model: BP	100	200	400
Nominal volume, l	100	200	400
Length, A, mm	1100	1300	2510
Width, B, mm	500	650	970
Height, C, mm	900	800	2050

Cheese vat with planetary harf

Model: CHV 200, 300, 500

Economical solution

Our small-scale batch pasteurizer cheese vats are designed for processing of milk, yoghurt, fruit juice or other liquids. They are simple and economical in operation and require minimal maintenance and care. Very small investment is needed to start the production.



Technical features:

- Water-jacketed, insulated tank with stone-wool insulation
- Made from 1.4301 stainless steel (AISI 304)
- All on one frame, compact unit, no local installation required
- Maximum product temperature: 95 C
- Control: semi-automatic (only electric heating is automatic, the rest is manual)
- Cooling: by cold water via heat exchanger (from external source, by manual valves)
- The central, strengthened agitator is suitable for thick fluids (like yoghurt)
- Optionally can be equipped with second heat exchanger to heat with hot water



Pasteurization tanks are used for manufacturing of cheese and liquid milk products, pasteurizing food products.

Cheese vats are multifunctional: one unit can be used for several purposes.



Available options:

- Copper inner surface
- Automatic control
- Manual cheese harf
- Motorized cheese harf with RPM control
- Whey dipping batch



Cheese pasteurizer

Model: MIP CH 200, 300, 500, 800, 1000

Functional characteristics:

- Thermal milk processing (heating, cooling and agitation) is fully controlled via configurable software.
- Automatic start/stop of agitation option.
- Audible and visual alarms for the completion of each phase.



Technical specifications

Powerful agitation motor, protected by stainless steel cover, controlled by inverter for accurate regulation of the agitation speed.

Stainless steel controller on the pasteurizer with switch for the agitation direction (clock-wise or counterclockwise).

LED indicators and emergency switch for immediate stop of the agitation.

Planetary agitation for better curd cutting.



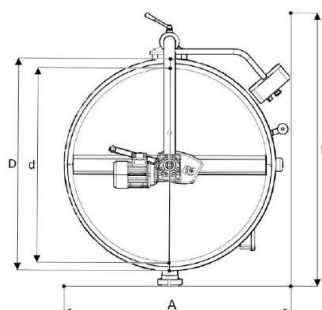
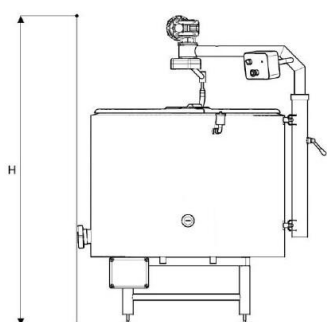
Saving costs, space and time:

MIP Cheese Pasteurizer is a reliable and extremely functional solution for milk pasteurizing and coagulation in the same tank thus saving equipment costs, space and user's time.



Functional characteristics:

- Installation of the agitation motor on removable and rotating stainless steel arm.
- Removable stainless steel cutters of high durability and elasticity for the coagulated mixture's cutting.
- Fully removable stainless steel lid of separating type.
- Vessel inclination mechanism (8% inclination) with air pistons or manually for curd draining.



Milk and yoghurt pasteurizer

Model: MIP M 50, 100, 200, 300, 400, 500, 650, 800, 1000

Pasteurizer made of high quality materials

MIP Pasteurizer is an excellent piece of equipment manufactured by people who know perfectly the secrets of milk storage, maintenance and processing. Pasteurizer is made of high quality materials using the latest equipment and technology. All materials are the most reliable in European market and guarantee a long and trouble-free operation



Functional features

- Thermal milk processing (heating, cooling and agitation) is fully controlled via configurable software
- Automatic start/stop of agitation option
- Audible and visual alarms for the completion of each phase



Technical specifications:

- Ergonomic design and stainless steel AISI 304
- Excellent insulation of the tank with double wall and two component environmentally friendly polyurethane foam
- Heat exchanger manufactured with laser technology, designed for faster water flow that provides optimal efficiency and combines energy saving and high durability.
- Integrated agitation motor with a special agitator per model depending on the use.

Heating, cooling

Hot water supply to the pasteurizer circuit can be achieved with gas or oil boiler or electric heater. For the cold water supply to the pasteurizer circuit, ice-banks can be used.

